

# FOR THE YOUNG PEOPLE

## THE WISDOM OF DADDY CROW

By CALES B. WHITFORD.

A very wise old crow that lived in the north with his big tribe found the winters were too severe for him so he concluded to take the crows, over which he ruled, and migrate to a more southern country where it was not so cold. But when he called the crows together to advise them of his decision to take them to a warmer climate they made some objections to going to a new country.

"We are doing very well here," said young Jimmy Crow.

"You must not forget," answered the old crow, "that I am a very wise bird. I have lived here a great many years and have taught most of you all you know about getting your living and keeping out of trouble. I want to continue to help you. Perhaps you had better put Jimmy Crow at the head of the community and depose me. I've noticed lately that he professes to have a wonderful lot of wisdom for a young crow."

"I'm going to follow Daddy," said little Billy Crow. "Of course I'm a little crippled crow and don't pretend to be very smart, but I know enough to follow a wise old leader like Daddy. If we don't like the country he wants to take us to, I'm sure he will bring us back."

After some wrangling in which Jimmy Crow made himself very conspicuous, it was finally decided to follow Daddy Crow south. It was a long hard journey, and when their destination was reached the crows were poor in flesh, hungry and very much out of humor with Old Daddy Crow. Jimmy Crow did all he could to stir up trouble and finally succeeded in persuading all the crows but little



Daddy Crow Provides a Clam Supper.

Billy that he was a much wiser crow than Daddy Crow and should be given the leadership.

"Here we are," he said, "a long way from home, unable to find anything to eat but rank seaweed. We ought to punish Daddy Crow for taking us away from home, then we should return."

All the hungry crows favored Jimmy Crow's plan except little lame Billy. This was what Jimmy Crow desired. He knew he could not very well carry out his ambitious scheme to rule so long as wise old Daddy Crow lived. He was therefore very happy when it was decided to find Daddy Crow the next day and put him to death.

Little lame Billy slipped quietly away from the noisy council to find Daddy Crow and tell him the awful news. He went straight to the thick cedar swamp where the wise old crow had chosen his hiding place. Not finding him he concluded to wait until he returned. Poor old Daddy Crow was very downhearted, not so much because of his own suffering but rather for the suffering of his tribe and the ingratitude they showed him. He found a quiet place on the seashore, where he tried to think of some way out of his difficulty.

As he paced back and forth along the muddy shore an old soft-shell clam, a little below the surface, was annoyed at the tramping over his head, and finally concluded to go in the surface and see who it was walking on the top of his bed. Just as he stuck his head up Daddy Crow set his foot fairly in his open mouth! Quick as a flash the clam closed his shell! As he did so Daddy Crow squawked and leaped into the air, dragging the clam out of the mud with him! Instantly he seized the clam with the free foot and tried to pull him loose from the other foot!

Although the clam had a tight grip on Daddy Crow's foot, he was not causing him any pain; but Daddy Crow was awfully frightened. He flew away as fast as his wings would carry him, tugging with all his might with one foot to release the other from the grip of the clam. As he crossed a big road the clam loosed his hold. Daddy Crow was glad to be rid of him, so he let go with the other foot and down went the clam to smash on the hard road! As soon as

Daddy Crow got over his fright he flew back to the road and dropped down to look at the creature that had scared him nearly out of his senses. He walked around the broken clam several times, then going quite close to him he stuck his bill out and pecked at the meat. He found it so delicious he walked boldly up and devoured the last morsel of it and then stepped back with a satisfied look, congratulating himself on his extreme good fortune.

"That is the sweetest meal I ever had in all my life," he said. "I feel like a new creature. But poor little lame Billy! I was so hungry I forgot all about him. But never mind, little Billy shall have just as good a meal as I have had," and away he flew to the shore to catch another clam.

Very soon he returned and hovered over the road with a clam in his claws. In a little while the clam was dropped and lay broken in the road. Then Daddy Crow went to his roost in the cedar swamp, where he found little lame Billy waiting for him.

"My! My!" was little Billy's greeting. "You look so bright and cheerful and your claw sticks out so I suspect you have found something good to eat! But I've got bad news for you."

"Never mind the bad news! I've got good news! What would you say if you were given the most delicious meal you ever ate in your life?"

"Tell me about it!" said little lame Billy. "I'm nearly starved!"

"Come with me," was all Daddy Crow said, and away they flew to the smashed clam in the road.

And what a meal little lame Billy had, to be sure! He declared he had never tasted food so delicious. Then he told Daddy about the dissatisfied crows and their decision to put him out of the way and return to their old home.

"We'll see about that," said Daddy Crow. "You go back and tell them I'm coming over to see them. Take a little piece of that clam with you, and strut about right in front of Jimmy Crow. Stick out your claw so he can see how full it is, and then let him taste the little bit you have in your bill."

Little lame Billy went back to the crows and told them about the good meal Daddy Crow had furnished him. Then he let Jimmy Crow have the little taste of clam he brought with him. Before he had got through talking about the delights of a clam dinner Daddy Crow put in an appearance, his big full claw pushed out to excite the envy of the dissatisfied crows. All the crows except Jimmy Crow were loud in their protestations of loyalty, and begged him to tell them how to get a good clam supper.

"Why don't you ask Jimmy Crow to get some supper for you. I've been finding something to eat for you for many years. Let him take care of you and I'll look out for little lame Billy and myself."

But they begged him so hard to do something for them he finally promised to give them all a clam breakfast.

"Oh, Daddy!" they exclaimed, "let's have some clams for supper! We are so hungry we can hardly wait until morning."

"No," said Daddy Crow. "The wise young Jimmy Crow will find you a supper. At sunrise all of you come over to the big road and sit on the fence. I'll be there and see to it that you get a splendid breakfast and some good advice. Come, little Billy, let's go to our roost."

Long before sunrise Daddy Crow and little lame Billy were at the shore gathering clams for the big feast. Little Billy soon learned the trick of catching the clams and taking them away to be dropped in the big hard road. Old Daddy Crow wandered away from the soft-shell clam bed and found plenty of hard-shell clams on the sand where the tide had receded. These he picked up and dropped in the big road.

The sun was not all above the horizon when the big flock of crows perched on the fence, waiting for Daddy Crow to invite them to the feast of clams. Daddy paced up and down the road in front of the crows, lecturing them on their want of loyalty and for allowing a young, ambitious crow to turn their heads. Then, after promises for their future behavior, he said:

"All of you may now come down except Jimmy Crow, and eat the most delicious breakfast you ever had. Jimmy Crow can eat at the second table after the rest of you get through. It will do that impudent young rascal good to be disciplined. It may have the effect of teaching him he is not such a wonderful crow as he thinks he is."

In due time, when the rest of the crows had finished their meal, Daddy Crow invited Jimmy Crow to come down and eat. The ambitious young crow felt very sulky and disliked the humiliation to which he had been subjected, but he was too hungry to show any temper. He walked up to the feast and enjoyed it greatly. When he was through Daddy Crow said:

"Now, Jimmy, turn your head to the north and fly back to the land we came from as fast as you can. When we are rid of you I'm sure the rest of us will live in peace, because you are the only disturber we have ever known. I will teach all the rest of my tribe how to catch clams and smash them. We will feast on this delicious food all winter and in the spring we will fly home, fat and sleek. If you behave yourself after we get back, Jimmy, you may come with us next year. Now go."

## MYSTERIOUS CONTENTS OF AN ORDINARY EGG—REMOVE ALL DISAGREEABLE ODORS

Shell, Which Looks Like Perfectly Smooth, Continuous Substance, Is Very Curious Structure, Made Up of Two Layers of Limy or "Calcareous" Matter.

(By KATHERINE A. HERTHON GRIMES.)

It does not look very mysterious, does it? You turn it over in your hand to admire the smooth, velvety white or brown shell, then drop it into the egg-basket without another thought. Even if you should happen to smash it, you would think: "It was only an egg," and forget all about it the next minute.

But "only an egg" is quite a wonderful thing, after all, when you come to study it. In the first place, the shell, which looks like a perfectly smooth, continuous substance, is a very curious structure, made up of two layers of limy, or "calcareous" matter, and full of little pores, or canals, very much after the same general plan of your own skin, about which your physiology has taught you.

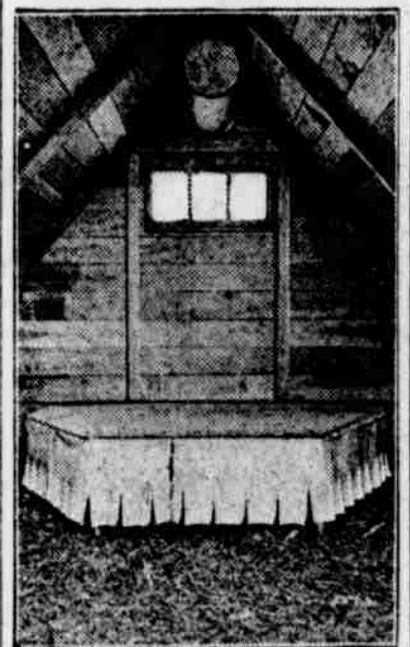
These little pores open both on the inside and on the outside of the shell, and allow gases and odors to pass back and forth through the shell. If you are in any doubt about this, lay an egg and an onion side by side for a day or two, then break the egg, and see what a strong oniony flavor it has acquired. For this reason, to keep the flavor of an egg sweet and fresh, it must never be left where there are foul or disagreeable odors.

Can you imagine the difference between an egg laid in a clean, sweet nest-box, and gathered while it is fresh, and another laid in a filthy, bad-smelling place, and left there long enough to become tainted by its surroundings? Which one would you prefer for your breakfast?

More than this, the pores allow air to pass to the inside of the egg, and even minute germs. These cause decay. That is why an egg "rots." If the shell is covered all over with some perfectly air-proof substance, such as vaseline, or the material known as "water-glass," the contents may be kept perfectly fresh and sweet for a long time. This is often done when one wishes to pack eggs for winter use.

Inside the brittle outer shell is a lining. You all know what that looks like, a thin, tough membrane, holding the contents of the egg as if they were in a little sack. If you examine this very closely, you will see that this, also, is in two layers. They lie very close together except at the large end of the egg, where they separate, one layer adhering to the shell, the other clinging to the white of an egg. The space between them is the "air chamber," with which you are all familiar.

Did you ever notice, in an egg that had been boiled hard, that the white comes off in layers? If you start at the big end of the egg, you may even peel these layers off in a somewhat regular spiral, running up to the small end. The albumen—which is



A Home-Made Brooder.

the substance forming most of the solid part of the white—is arranged in layers of different density around the yolk.

You can see the difference in the thickness of this matter by breaking an egg in a saucer. Part of it will seem thin, almost like water, while the rest is thick and "livery." It is this difference that causes the layers to separate in the boiled egg. The densest layer is next to the yolk, to help in keeping it in its place in the middle of the egg.

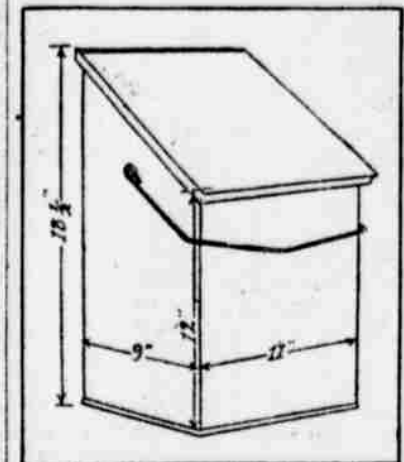
Lying close about the yolk itself is still another layer, like a thin, tough skin. It is colorless, and not porous. This helps still further to protect the golden heart of the egg, the most vitally important part of the whole structure. But, for fear that these coats should not be enough, through the yolk, lengthwise of the egg, runs a thick, twisted cord of albumen, like a little rope, to steady it against jars or other violent movements. This is called the "chalazae," and is fastened at both ends to the tough membrane about the yolk before mentioned. The yolk turns freely about this albuminous cord.

If you break an egg carefully, you will see, on the upper side of the yolk, a small, round, whitish-looking spot. This is the "germ spot," and is to the egg what the seed is to the

flower. It is the part from which growth takes place. If the egg is "fertile"—that is, capable of developing into a chick—this germ spot will show a distinct white rim, surrounding a clearer-looking space. In the very center of which is a tiny, very solid white spot.

If the egg is infertile, there will be no outer rim, but the entire germ spot will look mottled and irregular. You can easily see the difference with a small microscope, and nearly always with the naked eye. As the germ spot must always be left free, it is always found on the upper side of the yolk. That is the reason the yolk is arranged to turn on the chalazae.

As long as the egg is kept cool, no change takes place in the germ spot. But if it is placed under the influence of a certain amount of heat, the germ begins to develop. It does not take



A Tin Receptacle for Feed—Safe-guard Against Rats.

many hours to change it considerably. Little by little this strange transformation goes on, until, in about 21 days, the inside of the egg is occupied by a very different-looking structure than the layers of white and yolk we first found there.

The delicate structures of the egg have been altered into the far more delicate organism of the pretty, downy chick, who seems to make the world as a matter of course, and begins at once to make his own way in it.

(Copyright, 1913, C. M. Schultz.)

## SOME INTERESTING FARM STATISTICS

Director Durand of Census Bureau Gives Data Regarding Mortgage Indebtedness.

Statistics with reference to mortgage indebtedness of the farms of the United States are given in a report by Director Durand of the bureau of the census department of commerce and labor. The report was prepared under the supervision of John Lee Coulter, expert special agent for agriculture.

The total number of farms in the United States operated by their owners which were mortgaged in 1910 is 1,327,439; while 2,621,283 were reported as free from mortgage. These figures show an increase since 1900 of 17.7 per cent. in the number of farms mortgaged; and of 4.4 per cent. in the number of farms freed from mortgage. The report will show that 58,104 farms were operated by managers—a decrease of 1.7 per cent. since 1900, and 2,354,676 farms were operated by tenants, an increase of 16.3 per cent. since 1900. No statistics pertaining to mortgage indebtedness were secured for farms operated by tenants or hired managers. It would be practically impossible in many cases to reach the owners of such farms to ascertain the facts.

The total value of the land and buildings of the 1,006,571 farms for which both the fact of mortgage indebtedness and its amount were reported was \$6,300,000, and the amount of debt was \$1,726,000,000 or 27.3 per cent. of the value. The corresponding proportion in 1890 as shown in the reports was 35.5 per cent. There was thus, during the twenty years a marked diminution in the real importance of mortgage debt on the farms mortgaged, due primarily to the very rapid increase in the value of the land in farms. The average amount of mortgage indebtedness per farm increased from \$1,224 in 1890 to \$1,716 in 1910, but the average value per farm increased from \$3,444 to \$6,289 and therefore the owner's equity per farm increased from \$2,220 to \$4,574, or more than double.

**Government Buys Dairy.** The U. S. government is preparing to go into the dairy business near Annapolis, to furnish the 200 gallons of milk consumed daily by a few less than 800 naval ships. This is to guard against a recurrence of typhoid fever cases. The farm is to be operated on a system of absolute sanitation and hygiene.

**Stall for Cow.** At least a month before due to calve, each cow should be given a roomy box stall.

## CARE OF NUTS AND FRUITS

Sometimes Too Little Attention Is Paid to Subject That Is Really Important.

Nuts when bought shelled should be scalded, dried in the oven and put away in glass jars ready for use, because as a rule they are not shelled in sanitary surroundings. If exposed to dampness, nuts mold and decay, and even under favorable conditions the nut oils and fats become rancid on long-continued storing. In the main, however, the keeping qualities of most nuts are excellent, but they should be stored in such a way that they may be safe from the attacks of insect enemies.

Dried fruits, like dates, raisins and figs, are also favorable resting places for dirt and dust, as almost anything which the air currents place in the sticky surface will remain there. Fortunately it is becoming a common practice to buy such fruits in closed packages which protect them to a great extent from dust and insects, so that the dried fruits, if clean in the first place, will remain clean. When bought in bulk they should be scalded to kill any germs, washed thoroughly, dried and put away clean.

## HOUSEHOLD HINTS.

More cakes fall from "guessing" at proportions than is generally supposed. Use a divided and marked cup, and weigh accurately.

To remove scorch marks from fire-proof dishes, cook them in strong borax water until the ugly brown marks upon them can be rubbed off with a cloth.

If whites of eggs are not perfectly cold, or if they are too fresh they will not beat very stiff. Cream will whip well unless at least thirty-six hours old and very cold.

Mayonnaise dressing will separate when too much salt has been added to the egg yolks, or when the oil has been dropped to fast, or if the ingredients are not thoroughly cleaned when used.

Celery and lettuce may be kept fresh by standing the roots in cold water and throwing over them a damp cloth or dry manila paper. They should, before using, be washed thoroughly, soaked in ice water and dried on a towel.

Onions that are overstrong in flavor may be rendered less so by slicing, then putting in a colander and pouring boiling water over them. After this plunge into ice water and let remain for half an hour. This will leave them sweet and crisp.

## Making Eggs Creole.

Six eggs, one teaspoonful of salt, one cupful of rice, four peeled fresh tomatoes, one large onion, and two tablespoonfuls of butter. Wash and boil the rice. Put the butter into a pan, add the onion and pepper chopped; shake until they are soft, not browned. Cut the tomatoes into halves and press out the seeds; then cut them in pieces; add them to the pepper and onion, cook for 15 minutes and add the salt. Put the eggs into warm water, bring to boiling point, and keep them at boiling point for a quarter of an hour. Remove the shells. Cut the eggs into slices and put them into a serving dish, pour over the sauce; heap the rice at the ends or at the sides and send to the table.

## Flower Brooch.

A novel thing is a delightful head flower brooch. They are made in various colors and designs, and consist of a delicate spray or bouquet of small flowers and leaves. The whole thing is in beads, and sometimes there are as many as twenty different colors, or, rather, shades of color, in the one spray. Used to pin up a lace scarf or to give a touch of color to a white blouse, they look altogether charming.

## Beef Tongue Toast.

Grate the remains of a cold cooked beef tongue finely, add a little finely chopped parsley, season with salt and pepper and form the mixture into a thin paste with the yolks of eggs. Make the mixture as hot as possible without boiling, turn it out on slices of thin toast, dust over with breadcrumbs, brown in front of the fire or in the oven and serve hot.

## Gelatin Frappe.

To one box of any flavored gelatin add one pint of boiling water. Sweeten to taste. Put in a cold place to set. Whip one-half pint of sweetened cream stiff, and when the gelatin is thoroughly set, beat cream and gelatin together thoroughly, put in a mold and set in a cold place. Serve with either preserved pineapples or raspberries.

## Prune Salad.

Wash, soak and steam one pound of prunes until tender. Do not sweeten them. When cold remove the stones and fill the vacancies with chopped walnuts. Arrange some lettuce leaves on individual dishes, place five prunes in the center, sprinkle over with lemon juice, and place two tablespoonfuls of mayonnaise on top. Serve very cold.

## New Candle Shades.

Among the new candle shades are those of fine white lines, worked in eyelet embroidery. Buttonholed scallops may also be worked top and bottom, while the owner's monogram, in raised satin stitch, is placed on one side. These are, of course, to be used over separate colored linings.

## If Woollens Shrink.

Hang woollens out on the line dripping wet, without wringing them at all. If dried in this way, they will not shrink.

## TEMPERANCE NOTES

(Conducted by the National Woman's Christian Temperance Union.)

## DECLINE IN USE OF LIQUOR

Amazing Decrease in London of Use of Wines and Spirits—Much Credit Given Mrs. Henderson.

"A Woman's Diary" in The Queen newspaper the other Saturday declared that: "Temperance is a sign of the twentieth century. No one who knows their London—that is, of the West End and the smart restaurant—can fail to be impressed by the amazing decrease in the use of wine and spirits. Champagne, port, and other expensive wines have almost disappeared; even at supper the ever-present mineral water is by no means inconspicuous. The woman of today has become a water drinker, or, in strict truth, a drinker of barley water or lemonade. Diet cures, the care of her complexion, and a desire to lead the simple life have brought about this transformation. It does one good to see that children and young girls are now total abstainers. Even the smart girls who go about in London seldom or never drink wine, but content themselves with lemonade, and this even at ball suppers in the early hours of the morning."

In reply to assertions occasionally seen in the press that Washington society women are drinking more every year, Mrs. John B. Henderson, wife of a former senator from Missouri, is quoted as saying that both men and women drink less than when she first went to Washington. "Some of the smartest women in town do not serve liquor at all, and even in the diplomatic corps the use of liquor is not so general as it was a few years ago," she declared. "I have not served wines at my dinners for many years. The substitution of fruit juices and mineral water no longer causes remark. I attribute the decline in the use of liquor to the general interest in hygiene. Strict observance of the laws of health is distinctly fashionable. Women are cultivating health, strength and beauty, and they forego any indulgence that would overthrow the rules of health."

Some years ago Mrs. Henderson, whose palatial home was one of Washington's social centers, caused all the wines in her cellars to be emptied into the gutter, and her influence has been no small factor in bringing about the change in sentiment.

## DO NOT ADVERTISE SALOONS

Booster Never Makes Prominent Mention of Number of Drinking Places Town Could Boast Of.

Did you ever know of a town or county or state which deliberately advertised itself as being possessed of numerous saloons and places where liquor could be purchased? Did you ever read a "booster" that enumerated at the head of its column, or at the foot, the number of saloons of which the town advertised could boast? An employer never puts in his advertisement for help, "Drinking man preferred." On the contrary, advertisements appear even in the liquor journals for sober and abstinent employees, and to quote the Battle Creek Enquirer, "The argument that a wet county is better than a dry county never goes past campaign use—it never gets into community advertising."

## FRAUGHT WITH UNTOLD RISKS

Chance of the Next Generation Looking at the Alcohol Question in Its True Light.

If we can safeguard the young to the utmost, and not only keep alcohol away from them, but make them realize from early years the terrible ills that it brings to body and soul, then there may be some chance of the next generation looking at the whole subject in its true light, and our children's children may realize that abstinence is not fanaticism or asceticism, but rational self-control in respect to something which is fraught with untold risks.—Sir Thomas Barlow, Physician to the Late King Edward.

## Grand Jury on Liquor Business.

The grand jury of Christian county, Illinois, on December 30 last, embodied in its report the following paragraph:

"Be It Resolved, That we deem it high time this nation dissolved partnership with this family-wrecking and soul-destroying business, as seven-tenths of our findings are caused directly or indirectly by the use of liquor."

## Boys Neglected.

"You legislators pass laws for the protection of the birds and the skunks—why not protect the boys also?"—Mrs. Florence D. Richard, president of the Ohio W. C. T. U., at a legislative hearing on the license question.

## Brewer's Hope.

The church people can drive us when they try, and we know it. Our hope is in working after they grow tired, and continuing to work 365 days in the year.—New York Brewer.